

holiday BRUNCH
GRAND DINING ROOM MAUI
DECEMBER 25, 2018 || 11:30AM - 2:30PM

raw bar

Oysters, Snow Crab Legs & Claws
Hawaiian Style Ceviche

entrees

Herb Roasted Chicken
Maui Meyer Lemon & Lavender Glazed,
Heirloom Marble Potatoes

Hawaiian Style Cioppino
Clams, Mussels, Local Fish,
Kauai Shrimp, Molokai Sweet Potatoes

Coconut Porter Braised Beef Cheeks
Caramelized Maui Onion,
Rosemary Demi

cold items

Imported & Local Cheeses
Local Butter Lettuce Salad
Maytag Bleu, Candied Mac Nuts,
Hazelnut Pear Vinaigrette

Rosemary Faro Salad
Candy Cane Beets

Citrus & Fennel Salad
Pomegranate and Mint

Charcuterie Board
House Made Terrine

Beet-Cured Salmon Tart
Maui Onion-Fennel Slaw

Foie Gras Brûlée
Cranberry & Kumquat Chutney

California Roll
Spicy Tuna Roll
Soft Shell Crab Roll

soup & sides

Kona Lobster Bisque
Roasted Brussels Sprouts
Butternut Squash, Yuzu Vinaigrette
Roasted Heirloom Carrots & Parsnip
Rosemary Chimichurri

Turnip Gratin
Gruyere Fondue, Crispy Pancetta

Roasted Hamakua Mushrooms
Winter Truffles

carvery

Whole Roasted Natural Prime Striploin
Eggnog Gratin, Truffle Demi

Passion Fruit Glazed Spiral Ham
Molokai Gnocchi,
Coconut Brown Butter Sauce

breakfast

Savory Ube Waffle Station
Crispy Peking Duck, Ube Waffle,
Coconut Syrup

Traditional Eggs Benedict
Crispy Koa Crab Benedict
Fried Caper Hollandaise Sauce

Local Cinnamon Egg Nog
French Toast, Pomegranate Seeds

Organic Scrambled Eggs

dessert

Yule Log
Pumpkin Crème Brûlée
Pecan Pie
Opera Cake
Cherry Chocolate Cookies
Mango Crèmeux
Pineapple Upside Down Cake
Chocolate Pie
Chestnut Crèmeux
King Cake
Clafoutis Plums
Assorted Festive Cookies

reservations

808.875.1234 x2500
\$98 Adults, \$49 Children (ages 6 - 12 yrs.)
Complimentary for ages 5 and under
Price excludes Hawaii state tax and service charge
Complimentary valet parking

